

« 2017 is an incredible year!
Obviously, my first thoughts go to my
talented teams; I send them all my
gratitude and my acknowledgement.
The work of creativity and excellence they
supply is simply remarkable and it is our
cohesion that carries us today.
I am extremely happy.

*This recognition makes me also very
enthusiastic for French cuisine.
Since the 2000s, we undergo a separation
between a French gastronomy, too often
considered as traditional, and a foreign one
perceived as creative; yet, I do not believe in
such a schism.*

*On the contrary, our cuisine can be modern
by reconciling a perfect control of the great
French cuisine's techniques and a real
creative ambition. »*

Yannick Alléno



PRESS RELEASE

ALLENO PARIS: 31st WORLD'S BEST RESTAURANT

Yannick Alléno

About Yannick Alléno and Modern Cuisine

Introduced to cooking by his family and trained by the greatest, Yannick Alléno dedicates his life to his passion and advocates a strong French cuisine, rich of its heritage and ambitious in its creations.

Since 2013, in search of gustative purity, he begins a founding work on sauces, pillar of French gastronomy.

This visionary and identity approach, in which research holds a preponderant place, results in a major evolution of French cuisine: Modern Cuisine.

Alléno Paris au Pavillon Ledoyen

Carré des Champs-Élysées
8, avenue Dutuit - 75008 Paris
ledoyen@yannick-alleno.com

Tel : + 33 (0)1 53 05 10 01
Opened from Monday to Friday
and Saturday evening (45 covers),
from noon to 2:30 pm,
then from 7:30 pm to 10:00pm

Melbourne, April 5th, 2017 – The worldwide ranking of the *World's 50 Best Restaurants* awards its 31st place to Yannick Alléno for the *modern cuisine* he defends and offers in his restaurant Alléno Paris at the Pavillon Ledoyen***, located on the Champs-Élysées.

After an entry at the 72nd place in 2016, and in less than three years (opening in July, 2014), Yannick Alléno manages to raise his Parisian mansion in the prestigious Top 50 of the world's best restaurants.

This major international award highlights once again the enthusiasm for Modern Cuisine recently rewarded twice by three Michelin stars in France.

This progress in the ranking is also a strong signal for French gastronomy which regains, little by little, its righteous status of great worldwide culinary nation.

CONTACTS PRESSE

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Photos upon request